

Product - Specification

gustavheess
group of companies since 1897

Reg-No.: Sp210031e

Rev-No.: e

Printing Date: 24. November 2016

Page: 1

Product / Trading-Name: **Olive oil refined Ph. Eur. 9.0 Origin: Spain**

Description: Refined Olive oil is the fatty oil obtained by refining of crude olive oil, obtained by cold expression or other suitable mechanical means from the ripe drupes of *Olea europaea* L.

Product No.: 210031

CAS No.: 8001-25-0

EINECS No.: 232-277-0

INCI Name: *Olea Europaea* Fruit Oil

Properties: A clear, colourless or greenish-yellow, transparent liquid. Practically insoluble in ethanol (96%), miscible with light petroleum (bp: 50 - 70 °C). When cooled, it begins to become cloudy at about 10°C and becomes a butter-like mass at about 0°C.

| Parameter | Method | Unit | Value |
|---|-------------------|------------------------|---------------|
| <u>Physical and Chemical Characteristics</u> | | | |
| acid value | Ph. Eur. [2.5.1] | mg KOH/g | max. 0,3 |
| peroxide value | Ph. Eur. [2.5.5] | meq O ₂ /kg | max. 10,0 |
| relative density (20 °C) | Ph. Eur. [2.2.5] | | ca. 0,913 |
| alkaline impurities | | | complies with |
| unsaponifiable matter | Ph. Eur. [2.5.7] | % | max. 1,5 |
| absorbance (270 nm) | Ph. Eur. [2.2.25] | | max. 1,20 |
| water | Ph. Eur. [2.5.32] | % | max. 0,1 |
| sesame oil | Ph. Eur. | | complies with |

Fatty Acid Composition (GC of FAMES)

| | | | |
|-----------------------|-------------------|---|-------------|
| < C 16 saturated | Ph. Eur. [2.4.22] | % | max. 0,1 |
| 16:0 palmitic acid | Ph. Eur. [2.4.22] | % | 7,5 - 20,0 |
| 16:1 palmitoleic acid | Ph. Eur. [2.4.22] | % | max. 3,5 |
| 18:0 stearic acid | Ph. Eur. [2.4.22] | % | 0,5 - 5,0 |
| 18:1 oleic acid | Ph. Eur. [2.4.22] | % | 56,0 - 85,0 |
| 18:2 linoleic acid | Ph. Eur. [2.4.22] | % | 3,5 - 20,0 |
| 18:3 linolenic acid | Ph. Eur. [2.4.22] | % | max. 1,2 |
| 20:0 arachidic acid | Ph. Eur. [2.4.22] | % | max. 0,7 |
| 20:1 eicosenoic acid | Ph. Eur. [2.4.22] | % | max. 0,4 |
| 22:0 behenic acid | Ph. Eur. [2.4.22] | % | max. 0,2 |
| 24:0 lignoceric acid | Ph. Eur. [2.4.22] | % | max. 0,2 |

Sterol Composition

| | | | |
|-------------|---------------------------------|---|----------|
| Cholesterol | DGF F-III 1 / Ph. Eur. [2.4.23] | % | max. 0,5 |
|-------------|---------------------------------|---|----------|

Continued

| | | | | | |
|-----------------|----------|-----------------|----------|------------------|----------|
| Created: | AS | Checked: | BZ | Released: | Schw |
| Date: | 09.11.16 | Date: | 18.11.16 | Date: | 21.11.16 |



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Page: 2

| Parameter | Method | Unit | Value |
|-----------------------|---------------------------------|------|---------------|
| Campesterol | DGF F-III 1 / Ph. Eur. [2.4.23] | % | max. 4,0 |
| Stigmasterol | DGF F-III 1 / Ph. Eur. [2.4.23] | % | < campesterol |
| beta-Sitosterol (sum) | DGF F-III 1 / Ph. Eur. [2.4.23] | % | min. 93,0 |
| delta7-Stigmasterol | DGF F-III 1 / Ph. Eur. [2.4.23] | % | max. 0,5 |

Storage:

Keep in well closed, well filled containers or under inert gas, protect from light, cool and dry.

Residual Solvents:

It complies with the guideline CPMP/ICH/283/95 and CPMP/ICH/1940/00 corr. (residual solvents)